

EVENTS PACKAGE

Promenade Room
Lake Room
Café Deck



open opportunities , close deals....



Finalist
Wedding Caterer 2010
Awards for Excellence



Finalist
Wedding Caterer 2011
Awards for Excellence

With panoramic views over Albert Park Lake and the city skyline, the Point is one of Melbourne's most spectacular event venues.

Day or night, the view is brilliant and the space is stylish and modern. Inspired by its surrounding environment, The Point perfectly captures the colour and light of Albert Park Lake. Featuring three stylishly designed function spaces, The Point can cater for a variety of dining and entertainment experiences from corporate work shops, product launches, strategy meetings, training and team building events. We provide ample metered parking and easy access for your event set-up and breakdown.

Located on the first floor of the venue, our **Promenade Room** features floor to ceiling windows, chocolate coloured carpet, polished parquet dance floor, black out facilities and a wrap around balcony. There is elevator access and views right across Albert Park Lake.

When in **the Lake Room**, guests feel as though they are perched right at the waters' edge. With a light and modern feel, the room features polished concrete floors, white timber paneling and black out facilities. Two sets of double glass doors open out to a paved area directly onto the edge of Albert Park Lake.

On the ground floor curve of the building, **the Café & Deck** area features a contemporary decor, views over the lake and across to the city skyline. There is an outside decking area right on the water's edge overlooking Albert Park Lake. With floor to ceiling windows, leather couches, high stools and a fire place, the Café Deck is the perfect space to hold your event.

Featuring a two hat awarded restaurant by The Age Good Food Guide 2011 and an awarded events department, The Point offers award-winning cuisine matched with an impressive wine list. Showcasing some of Australia's finest beef, the kitchen takes a contemporary approach to classic dishes and presents them simply, allowing the ingredients to speak for themselves.

Teamed with professional staff, an experienced events team and personalised event coordination, The Point will ensure that your event will be filled with lasting memories.

THE POINT

SEATING CAPACITY

Configurations	Promenade Room	Lake Room	Café Deck
Theatre Style	200	80	-
Conference Style	80	50	-
Cocktail style	300	200	150
Dinner Dance (with dance floor)	160	80	60
Sit down dinner (no dance floor)	180	100	70

MINIMUM CHARGES

	Promenade Room	Lake Room	Café Deck
Full Day	POA	POA	POA
Breakfast	\$2,200	\$1,450	\$1,250
Lunch			
Mon - Fri	\$2,750	\$1,650	\$1,450
Sat - Sun	\$3,850	\$2,750	\$4,000
Dinner			
Mon - Thu	\$3,300	\$2,150	\$2,000
Saturday			
Oct - May	\$12,000	\$6,300	\$5,600
Jun - Sept	\$6,600	\$3,850	\$3,500
Fri and Sun			
Oct - Nov/Jan - May	\$6,600	\$3,850	\$3,500
Jun - Sept	\$5,500	\$2,750	\$2,500
Dec	\$6,600	\$5,500	\$5,000

A room hire fee will only apply when food and beverage costs do not meet these minimums.

The Point Function Package includes

- Lectern
- In House PA System
- Ample on site metered parking
- White linen tablecloths, napkins and silk underlays
- Floral arrangements in each room
- Black wrought iron candelabras in Promenade Room
- Hurricane lanterns in Lake Room
- Personalised menus
- Miniature location map PDF
Printed copies available at minimal cost

Additional audio visual equipment and staging can be hired on your behalf. Charges will be determined on individual requirements. We engage reputable staging and audio visual companies who provide access to the most up to date equipment available. The Promenade Room and Lake Room have complete blackout facilities.

OPERATIONAL TIMES

Breakfast 6am – 10am

Lunch 12pm – 4pm

Dinner 6pm – 1am (except Cafe Deck)

Allowances can be made for earlier arrival where the room has not been previously booked.

ADDITIONAL TIME

The standard time allocation allowed in the following packages is calculated at 4 hours for a luncheon and 5 hours for an evening. If you wish to extend beyond the allocated time then an additional charge of \$10 per person per hour will apply based on final confirmed numbers. This includes room hire and an extension of your beverage package.

PRE DINNER DRINKS

Weather permitting, pre luncheon/dinner drinks can be held downstairs on our wooden decking situated adjacent to the Café Deck for functions held in Promenade Room. Lake Room pre dinner drinks can be served on the lake side front paved area. If the weather is inclement, pre dinner drinks will be served inside the room where your function is being held.

THE POINT

ENTERTAINMENT

The Promenade Room, Lake Room and Café Deck have their own stereo system allowing our guests to play their selection of music. If you wish to bring your own CD's, we are happy to play them for you as background music. Bands and DJ's are more than welcome to play. Please consult with your Events Manager before engaging a band larger than four pieces. Sound check must be conducted prior to the commencement of the event in the presence of The Point Event Supervisor and we do insist that DJ's and bands keep the volume to a reasonable standard. Equipment can only be delivered/collected during times agreed to by The Point management. We are happy to recommend entertainment through our recommended entertainment providers.

CHAIR COVERS

Chair covers and sashes can be added to your package for a cost of \$6 per chair. A variety of colours are available.

PARKING

Parking outside The Point is metered through Parks Victoria. There is a \$2.30 flat fee for evenings and weekend parking, while weekday parking attracts a fee of \$3.10 per hour, with the maximum available time in one ticket being three hours. All day parking vouchers are available only by prior arrangement from Parks Victoria. Please contact Parks Victoria on 9695 9000.

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E functions@thepointalbertpark.com.au
PO13801

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TENTATIVE BOOKINGS AND DEPOSITS

We are able to hold a date tentatively for a period of seven days, after which time, if verbal confirmation has not been received the date will be released. Once you have advised your intention to confirm we will send out a Booking Agreement. A deposit of \$1,500 is required for events held in the Lake Room or Café Deck and \$2,000 for events held in the Promenade Room. Deposits are required seven days after client's receipt of Booking Agreement and are inclusive of GST. Should the deposit not be received seven days after receipt of Booking Agreement, the date will be released.

DEPOSITS ARE NON REFUNDABLE

CANCELLATION POLICY

All cancellations must be made in writing to The Events Team, The Point Albert Park.

Where the client;

- A cancels a booking between 8 and 60 days prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 50% of the estimated spend **or**
- B cancels a booking 7 days or less prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 80% of the estimated spend.

PAYMENT STRUCTURE

In addition to the deposit, fifty percent of the estimated spend will be due no less than six months prior to your event. Your Events Manager will contact you prior to this date to arrange payment. Full payment based on your confirmed guest numbers and package will be due no later than 7 days prior to your event.

PRICES

All prices are inclusive of GST. Prices and menus are subject to change. A credit card surcharge will apply on all transactions to visa and mastercard of 2% and to amex and diners card of 2.5%.

THE POINT

WINE INDUSTRY EVENTS

Purpose-built function spaces with abundant natural light, experienced staff and food matches by our award winning Chefs – The Point is the ideal location for wine tastings, master classes and industry events.

Key features

- Floor to ceiling windows provide plenty of natural light: water and city views beyond
- Spacious rooms allow staff easy access to tables, ease of pouring
- Different rooms accommodate any number of guests: 8-12 in the cellar room, 30-60 in the Lake Room, 60-180 in the Promenade Room
- All functions headed by an experienced supervisor, trained by The Point's own Sommelier
- Professional cellaring, handling and 2 bars are available
- In-built AV system, cordless microphone and lectern available – other equipment required will be sourced
- Direct access from car park to function rooms to ensure stress free deliveries
- Printing and design of all materials can be arranged: place cards, tasting mats, booklets, menus and name cards
- Close proximity to the Melbourne CBD and ample parking available

Testimonials

Stephen Shelmerdine, Shelmerdine Wines:

The Point was an outstanding venue for our Viognier Symposium. A very challenging program involving many wines, hundreds of Riedel magnum glasses and challenging logistics, it was handled by The Point team with consummate professionalism and efficiency. The bright, contemporary space, which was filled with natural-light and complemented by a tranquil lakeside setting, was the perfect place to hold a stylish and instructive event.

Mandy Jones, Chair of Winemakers of Rutherglen:

The Point has everything we required when we were looking at venues options for our event on climate change. The location is great – it's central, has plenty of parking and stunning views. The staff were extremely professional and they worked hard to accommodate our needs and ensured everything ran smoothly on the day. Scott's food was delicious too!

Darren Jahn, President, Wine Communicators of Australia Inc.:

The Point was the perfect venue for our lecture and dinner with highly acclaimed UK wine commentator Robert Joseph. The presentation facilities were exactly what we required – the lectern, PA system, projector and screen were all set up and simple to use. The layout of the room was also ideal as guests could move from the presentation area to the dining tables with little disruption. We liked the fact that it was easy to get to, there was plenty of parking and a high attention to detail applied to all aspects of our event. It's not the first event the WCA has held at The Point and, of course, will certainly not be the last.

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BREAKFAST PACKAGE

Continental Breakfast

\$30 p/p

Natural and flavoured yoghurts and cereals
Seasonal fruit platters
Croissants and Danish pastries
Selection of savoury muffins
Orange juice
Freshly brewed tea and coffee

Full Breakfast Sit Down

\$38 p/p

Individual bircher muesli
Croissants and Danish pastries
Seasonal fruit platters
Orange juice
Freshly brewed tea and coffee
Please choose one of the following options:
- Eggs Benedict
- Eggs Florentine
- Smoked salmon, multigrain, avocado and poached eggs
- Hot pancakes, berries and honeycomb butter
- Spinach and goats cheese frittata
- Scrambled eggs on toasted sourdough, your choice of two sides
 -bacon -breakfast sausages -mushrooms
 -grilled tomato -spinach

Premier Breakfast Buffet

\$50 p/p

Minimum of 40 guests

- Smoked salmon platter
- Seasonal fruit platters
- Croissants and Danish pastries
- Natural and flavoured yoghurts and cereals
- Pancakes, maple syrup and strawberries
- Scrambled eggs and chives
- Grilled tomatoes and mushrooms
- Breakfast sausages
- Rosemary chat potatoes
- Grilled bacon
- Chilled sparkling wine
- Orange juice
- Freshly brewed tea and coffee

Additional Sides

\$3 per item p/p

- spinach
- cold meats
- bagels
- muffins (plain and fruit)
- compote of fruit
- hash browns
- baked beans
- scones, jam and cream

FULL DAY CONFERENCE PACKAGE

Monday to Friday 8am – 4pm

The packages below include notepads, pens and mints per person.

Package 1

\$85 p/p

Arrival tea and coffee, chocolate and fruit muffins
 Morning tea including an assortment of house baked biscuits
 Working luncheon served in your room
 Savoury baguettes and sandwiches
 (Please contact your Events Manager for menu options)
 Seasonal fruit platter
 Selection of fruit juices
 Afternoon tea including one selection from our daily baked cakes

Package 2

\$95 p/p

Minimum of 30 guests.

Arrival tea and coffee, chocolate and fruit muffins
 Morning tea including an assortment of house baked biscuits
 Buffet luncheon served in your room
 Your choice of two salads & two hot dishes
 (Please contact your Events Manager for menu options)
 Cheese platter
 Seasonal fruit platter
 Selection of fruit juices
 Afternoon tea including two selections from our daily baked cakes

Package 3

\$105 p/p

Minimum of 40 guests.

Arrival tea and coffee served with
 Danish pastries & yoghurts
 Seasonal fruit platter
 Selection of fresh fruit juices
 Morning tea including an assortment of house baked biscuits
 Two course express lunch in our award winning Restaurant (entrée and main)
 Afternoon tea including a selection of housemade cakes

MORNING AND AFTERNOON TEA MENU

Tea and coffee station	\$4.50 p/p
Continuous tea and coffee throughout the day	\$10 p/p

Sweet

Housemade assorted biscuits	\$6 p/p
Freshly baked Danish pastries and croissants	\$7 p/p
Assorted fruit and plain scones, double cream and chunky jam	\$9 p/p
Assorted fruit and plain muffins	\$8 p/p
Carrot and banana cake with clotted cream	\$10 p/p
Seasonal fruit platters	\$10 p/p
Cheese platters	\$10 p/p

Savoury

Baquettes with a variety of fillings	\$11 p/p
Bagels filled with smoked salmon and cream cheese	\$13 p/p
House baked baby quiche, pies and sausage rolls	\$13 p/p
Croissants filled with Virginia ham and Swiss cheese	\$11 p/p
Mini gourmet pizzas	\$10 p/p

Conference Additions

San Pellegrino still and sparkling mineral water	\$6 p/p
Emma & Toms energy drinks	\$5 p/p
Nudies	\$5 p/p
Red Bull	\$5 p/p
Milk chocolate bars	\$4 p/p
Protein bars	\$6 p/p

POST CONFERENCE DRINKS

1 hour of canapés and drinks served at the conclusion of your conference or team building event. Please contact your Events Coordinator to discuss your requirements.

LUNCH PACKAGE

Lunch Package 1

\$120 p/p

Chef selected canapés on arrival
Two entrees served alternately
Two mains served alternately
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 4 hour duration

Lunch Package 2

\$130 p/p

Chef selected canapés on arrival
Two entrees served alternately
Two mains served alternately
Two desserts served alternately
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 4 hour duration

Lunch Package 3

\$140 p/p*

Chef selected canapés on arrival
Guest's selection from two entrees
Guest's selection from two mains
Guest's selection from two desserts
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 4 hour duration

Lunch Package 4

\$150 p/p*

Chef selected canapés on arrival
Guest's selection from three entrees
Guest's selection from three mains
Guest's selection from three desserts
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 4 hour duration

**Applicable to events of 70 guests or less*

DINNER PACKAGE

Dinner Package 1

\$140 pp

Chef selected canapés on arrival
Two entrees served alternately
Two mains served alternately
Two desserts served alternately
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 5 hour duration

Dinner Package 2

\$145 pp

Chef selected canapés on arrival
Guest's selection from two entrees
Guest's selection from two mains
Guest's selection from two desserts
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 5 hour duration

Dinner Package 3

\$150 pp*

Chef selected canapés on arrival
Guest's selection from three entrees
Guest's selection from three mains
Guest's selection from three desserts
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 5 hour duration

Dinner Package 4

\$155 pp*

Chef selected canapés on arrival
Guest's selection from three entrees
Guest's selection from three mains
Guest's selection from three desserts
Cheese, lavoche, muscatels and fruit paste
House baked bread
Choice of one side dish per table
Freshly brewed coffee, tea and biscotti
The Point house beverage package for a 5 hour duration

**Applicable to events of 70 guests or less*

Buffet menu

A full buffet menu can be tailored specifically for your event. Please contact your Events Manager for options. **Minimum of 60 guests.**

ENTREE

Smoked salmon terrine, dill butter, cardamom crème fraiche

The Point charcuterie plate

Beef tartare, white anchovy and toasted brioche

Ocean trout, finger lime and avocado puree

Baby beetroot and goats curd salad

Half dozen freshly shucked oysters, daikon and yuzu sake

Slow braised pork belly, apple and pistachio

Cauliflower veloute, crayfish and almonds

Mushroom risotto and shaved parmesan **v**

Tomato tartare, yellow pepper egg and charred sourdough toast **v**

Optional extras

Additional canapés \$10 per person

Soup course \$5 per person

Antipasto plate to the table *Meat* \$30 per plate

Vegetarian \$25 per plate

Seafood \$40 per plate

MAIN

Grain fed eye fillet, roast garlic, potato fondant, mushrooms and red wine sauce

Grain fed porterhouse, roast garlic, potato fondant, mushrooms and red wine sauce

Braised lamb and olive oil potato puree

Roast chicken crown, confit leg, green asparagus and escabeche dressing

Roasted barramundi, warm potato and mustard salad

Braised beef cheek, potato puree and gastric shallots

Confit duck leg, sweetcorn puree, freekeh and barberry salad

Poached rockling, lemon butter, baby green beans and confit shallot salad

Saffron angel hair pasta, roasted cherry tomato, olives and rocket **v**

Tart of roasted vegetables, goats cheese and rocket **v**

Side dish (select one)

Warm potato salad, crushed egg and mustard dressing
 Baby cos lettuce and Roquefort dressing
 New seasons potatoes, garlic butter and sea salt
 Roast pumpkin, almonds and sage
 Broccoli and brioche crumbs
 Garden salad and French vinaigrette
 Cauliflower gratin and truffled bread crumbs
 Roasted kipfler potatoes
 Potato puree

Optional extras

Additional side dish per table

\$15 per side

DESSERT

Chocolate silk tart and King Island double cream
 Lemon tart, vanilla cream and raspberry coulis
 Sticky date pudding, butterscotch sauce and double cream
 Orange and passionfruit tart, lemon curd and cream Chantilly
 Vanilla crème brulee, madeleines and strawberries
 Eton mess, poached rhubarb, meringue and lime cream
 Chocolate panna cotta and citrus
 Pavlova and fresh berries

Roving desserts

A selection of three roving desserts per person in place of a plated dessert are available for an additional price of \$10 per person. Please contact your Events Manager to discuss options.

Optional extras

Fresh seasonal fruit plate to the table

\$29 per plate

Cheese, lavoche, muscatels and fruit paste to the table

\$39 per plate

COCKTAIL PARTY

12 pieces per person, variety of 6 canapés (minimum number of canapés recommended for a single hour event)	\$44 p/p
16 pieces per person, variety of 8 canapés (minimum number of canapes recommended for a two hour event)	\$49 p/p
20 pieces per person, variety of 10 canapés (minimum number of canapes recommended for a three hour event)	\$54 p/p
24 pieces per person, variety of 12 canapés (minimum number of canapes recommended for a four or five hour event)	\$59 p/p

COCKTAIL MENU

Canapes

Cold

Beetroot, goats cheese and pine nut dressing **v**
 Baby Greek salad cornetto **v**
 Cured salmon, cucumber and fetta
 King fish tataki, avocado puree and nuoc nam dressing
 Freshly shucked oysters, daikon and yuzu sake
 Tuna tartare and wasabi mayonnaise
 Spanner crab and fennel pollen
 Foie gras parfait and toasted bricohe
 Duck rilette, peppered fig jam and toasted brioche

Hot

Polenta, peppers and red wine shallots **v**
 Beef croquette and saffron mayonnaise
 Mushroom and parmesan arancini **v**
 Sesame crusted fish cake and garlic aioli
 Katafi wrapped prawns and almond skordalia
 Shredded Asian vegetable spring rolls **v**
 Potato croquette and garlic mayonnaise **v**
 Harissa marinated chicken skewers and tomato relish
 Teriyaki beef skewers

Grazing Dishes

\$9 per item

Warm quinoa salad v
 Mini beef burgers, red onion jam, avocado and cheddar
 School prawns and garlic aioli
 Fish and chips, fresh lemon and house tartare
 Braised lamb and olive oil potato puree
 Mini grilled chicken burgers and grain mustard

Grazing Desserts

\$8 per item

Fresh fruit skewers, spiced tea dipping sauce
 Pots of chocolate mousse and biscotti paddle
 Coffee and marscapone demitasse
 Chocolate brownie and mousse
 Lemon meringue pie
 Eton mess

Antipasto Buffet

\$20 p/p

A selection of charcuterie, marinated vegetables, local seafood, condiments and hand rolled grissini for a two hour duration.
 (available with canape package for a minimum of 50 guests)

Dessert Buffet

\$16 p/p

A selection of freshly baked tarts and cakes from our extensive selection.
 (available with canape package for a minimum of 50 guests)

Cakeage

\$4.50 p/p

Your cake cut and served with fresh cream and fruit coulis.

BEVERAGE PACKAGES

**The Point has a strict no BYO policy.*

The Point House Package

SPARKLING The Point Sparkling Brut NV Yarra Valley VIC
 WHITE The Point Semillon Sauvignon Blanc by De Bortoli Griffith NSW
 RED The Point Shiraz by De Bortoli Yarra Valley VIC

BEER Carlton Draught (on tap)
 Cascade Light (on tap)

Soft drinks & juices

1 hour: \$35 p/p
 2 hours: \$40 p/p
 3 hours: \$45 p/p
 4 hours: \$50 p/p
 5 hours: \$55 p/p

Classic Package

\$10p/pupgrade

Selection depends on current availability and price. Your choice of two white and two red wines.

SPARKLING Rococo Blanc de Blancs by De Bortoli, Yarra Valley VIC
 WHITE Trevor Jones Bistro Boots Riesling, Eden Valley SA
 Hunkey Dory Sauvignon Blanc, Marlborough NZ
 Darley The Mare Chardonnay, Mornington Peninsula VIC
 RED Punt Road Airlie Bank Pinot Noir, Yarra Valley VIC
 Fox Creek Duet Cabernet Merlot, McLaren Vale SA
 Laughing Jack Shiraz, Barossa Valley SA

BEER James Boag's Premium (on tap)
 Cascade Light (on tap)

Soft drinks & juices

Premier Package

\$15 p/p upgrade

Selection depends on current availability and price. Your choice of two white and two red wines.

SPARKLING	Yarrabank Cuvee Vintage, Yarra Valley VIC
WHITE	Leeuwin Estate Art Series Riesling, Margaret River WA Te Mata Estate Woodthorpe Vineyard Sauvignon Blanc, Hawkes Bay NZ Red Hill Estate Chardonnay, Mornington Peninsula VIC
RED	Saint Clair Pinot Noir, Marlborough NZ Argyle Estate Cabernet Sauvignon, Coonawarra SA Torbreck Woodcutters Shiraz, Barossa Valley SA
BEER	Stella Artois (on tap) Cascade Light (on tap) Sparkling mineral water Soft drinks & juices

Sommelier Selection

Wines selected from our extensive wine list by our Sommelier can be tailored exclusively for your event. The value of the upgrade being determined on the selection of the wines. Please contact your Events Manager to discuss your requirements.

Pre Dinner Sparkling Cocktails

\$10 each

Add a special touch to your celebration with a sparkling wine cocktail on arrival with your pre dinner drinks. Available in conjunction with your package.

- **The Albert Park** – Vodka, Campari and sparkling wine
- **Aughtie Drive** – Passionfruit liqueur, Bacardi and sparkling wine
- **Palms Lawn Breeze** – Apple Schnapps, strawberry liqueur and sparkling wine
- **Lakeside Splendour** – Chambord, cranberry juice and sparkling wine

Cocktails

\$15 each

Cocktails on arrival are available in conjunction with your celebration package and can be designed by our expert bartenders or chosen from our signature list below. Please contact your Events Manager to discuss your signature cocktail.

- **Perfection Point** – Apple Schnapps, vanilla vodka and apple juice
- **Gunn Island Tea** – Midori, gin and pineapple juice
- **The Lookout** – Vodka, strawberry liqueur and cranberry juice
- **X06** – Cointreau, Bacardi and pineapple juice
- **Queens Road Sunrise** – Peach Schnapps, vodka and orange juice
- **Aquatic Drive Sunset** – Tequila, mango liqueur, raspberry cordial and orange juice

To Finish

Dessert wines, fortified wines or digestives to finish can all be tailored in addition to your package. Current selection available upon request.